

Healthy Harvest® Pasta Sauce Loaded BLT Rotini

Preparation Time: 5 minutes

Cooking Time: 20 minutes

Servings: 4



Combining ingredients found in classic pub grub with pasta and spinach will make dinner feel like a wholesome treat.

Ingredients

1 jar (570 mL) **Healthy Harvest® Pasta Sauce, Tomato and Basil**

4 slices bacon, chopped

1 box (375 g) **Catelli Smart® Rotini**, cooked and drained

6 cups (1.5 L) packed baby spinach leaves

1/4 cup (60 mL) sour cream

1/4 cup (175 mL) shredded Cheddar cheese

Instructions

1. Set a large, nonstick skillet set over medium-high heat. Add the bacon and cook for 7 to 10 minutes or until crisp. Remove half the bacon and drain on a paper towel-lined plate.
2. Add the pasta sauce to the skillet and simmer for 5 minutes. Toss the sauce with the cooked rotini and spinach. Garnish each serving with a dollop of sour cream, Cheddar and crisp bacon.

Tip: Stir 2 cups (500 mL) chopped, cooked chicken in with the pasta sauce for added protein



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